Establishment Name:         SOUNCE ST WALKERTOWN         Establishment ID:         SOUNCE ST WALKERTOWN COMMON CREE           Location Address:         Side WALKERTOWN COMMONS CREE         Date (1,1,2,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,1,3,2,0,1,2,2,1,3,2,0,1,2,1,3,2,0,1,2,2,1,3,2,0,1,2,2,1,3,2,0,1,2,1,3,2,1,1,2,2,1,3,2,0,1,2,1,3,2,1,1,2,2,1,3,2,0,1,2,1,3,2,1,1,2,1,2,1,3,2,0,1,2,1,3,2,1,1,2,1,2,1,3,2,0,1,2,1,3,2,1,1,2,1,1,2,1,1,2,1,1,2,1,1,2,1,1,2,1,1,2,1,1,2,1,1,2,1	Food Establishment Inspection	Re	epc	ort						Scor	e:	92	
Location Address: 519 WALKERTOWN COMMONS CIRCLE XINS COMPACY AND COMMONS CIRCLE XINS COMPACY XIN								Establishment ID: 3034011868					
zp:       20:51       County: 34 Franktin       Time In: B : 4 : 52, 85, mm       Time Out: 1.2 : 4.5, 9, mm         Permitte:       BJ RESTAURANT DEVELOPMENT, LLC       Category #: III         Total Time:       Ans 0 minutes         Wastewater Supply:       Municipal/Community       On-Site Supply         Wastewater Supply:       Municipal/Community       On-Site Supply         Foodborne Illness Risk Factoria and Public Health Interventions       Risk Factoria Control Factoria         Risk tester:       Control Factoria       Control Factoria         Superstein       26:3       Managerinf: splitesh at ceres on those splitesh at	Location Address: 5195 WALKERTOWN COMMONS CIRCLE												
zp:       20:51       County: 34 Franktin       Time In: B : 4 : 52, 85, mm       Time Out: 1.2 : 4.5, 9, mm         Permitte:       BJ RESTAURANT DEVELOPMENT, LLC       Category #: III         Total Time:       Ans 0 minutes         Wastewater Supply:       Municipal/Community       On-Site Supply         Wastewater Supply:       Municipal/Community       On-Site Supply         Foodborne Illness Risk Factoria and Public Health Interventions       Risk Factoria Control Factoria         Risk tester:       Control Factoria       Control Factoria         Superstein       26:3       Managerinf: splitesh at ceres on those splitesh at	City: WALKERTOWN State NC												
Permittee:       BJ RESTAURANT DEVELOPMENT, LLC       Total Time:       4 no Dimittee         Calegory #:       III         Talephone:       (38) 955-277         Wastewater System:       Municipal/Community       On-Site System:         Waster Supply:       Municipal/Community       On-Site System:         Food filters:       Calegory #:       III         Food filters:       Calegory #:       III         Food filters:       Calegory #:       III         Food filters:       Calegory #:       IIII         Food filters:       Calegory #:       IIII         Food filters:       Calegory #:       IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII													
Category #: II PDA Establishment Type: No. of Risk Factor/Intervention Violations: 2 No. of Risk Factor/Intervention Violation: 2 No. of Risk Factor/Interventio									P				
Hereining Control and a section of the sectin of the section of the section of t						C	ate	goi	ry #: III				
No. of Risk Factor/Intervention Violations: 2 No. of Risk Factor/Intervention Violations: 2 No. of Risk Factor/Intervention Violations: 2 No. of Repeat Risk Factor/Intervention Violations: Risk Factor/Intervention Violations: Risk Factor/Inter						FI	DA	Es	tablishment Type:				
Water Supply:       White results       No. of Repeat Risk Factor/Intervention Volations:       2         Foodborne Illness Risk Factors and Public Health Interventions       Endet:       Cood Detail Practice:       Cood Retail Pract	•			-	stem					s: 2			
Bits better:       Constraints for damage from dynamic during for the set into the set into during posterior.       Constraints of the set into during for the set into during for the set into during the set into durin	Water Supply: XMunicipal/Community On-	Site	Sup	ply		N	0. 0	of F	Repeat Risk Factor/Intervention V	iolati	ons	s:_2	2
Supervision         2652           Star Frod and Water         28:30, 28:30, 28:30           Imaging Hall         Concerning Househalton, Control autors         Imaging Hall           Imaging Hall         Concerning Househalton, Control autors         Imaging Hall           Imaging Hall         Concerning Hall         Imaging Hall         Imaging Hall         Imaging Hall           Imaging Hall         Concerning Hall         Imaging Hall <td< td=""><td colspan="6">Risk factors: Contributing factors that increase the chance of developing foodborne illness.</td><td colspan="6">Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,</td></td<>	Risk factors: Contributing factors that increase the chance of developing foodborne illness.						Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,						
Image:	IN OUT N/A N/O Compliance Status	OUT	CDI	R VR	IN	OUT	N/A	N/O	Compliance Status		OUT	CD	I R VR
Imagine intervention       according torget and perform during       Imagine intervention       Imagine intervention       Imagine intervention         Imagine intervention       2522       Imagine intervention       Imagine intervention       Imagine intervention       Imagine intervention         Imagine intervention       2522       Imagine intervention       Imagine intervention       Imagine intervention       Imagine intervention       Imagine intervention       Imagine intervention         Imagine intervention       2522       2532       253       Imagine intervention       Imagine	DIO Dressent: Demonstration Opetities hu			11_		T		d Wa			1 1		T T
2       Notes       Notes       1	□ □ □ □ □ accredited program and perform duties	2	0			-	X		Pasteurized eggs used where required			_	
Image: Section of the section of th	Management, employees knowledge:	2 15			29 🛛				11	2	][][	0	
Good Hygen C Predices       2452, 2653         1       1       Proper esting, tasting, drinking, or tobacco use       2       1 <td< td=""><td>responsibilities &amp; reporting</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>methods</td><td>1</td><td>0.5</td><td>0</td><td></td></td<>	responsibilities & reporting								methods	1	0.5	0	
4       ■       Proper eating, tasting, dinking, or tobacco use       5 10		3 1.3				1	nper						
5       8       No discharge from eyes, nose or mouth       12       32       1       Plant food property cocked for holding       18       1         7       8       Hands clean & property lasted       12       33       2       2       Approved Thaving methods used       18       1         8       Hands clean & property lasted       12       1       2       1       1       2       1       1       2       1		21				-			equipment for temperature control		+ $+$	_	
Preventing Contamination by Hands       2652, 2653, 2655, 2656       33       33       Neproved thermatic proceeding prodect of the thermal methods used       18       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermatic proceeding prodect of the thermal methods used       18       18       Neproved thermal proceeding prodect of the thermal methods used       18       18       Neproved thermal methods used       18       Neproved thermal methods used       18       18       Neproved thermal methods used       18       Neproved thermal methods used       18       18       Neproved the thermal methods used       18		1 0.5			32 🛛				Plant food properly cooked for hot holding		_	_	
Image: Section from Contains using a construction in RTE foods or pre- approved allerinate procedure property labeled: original container       2100         Image: Section from Contains using Section 233, 2655       Image: Section from Contains using Section 233, 2655         Approved Source       2100       Image: Section 233, 2655         Approved Source       2100       Image: Section 233, 2655         Approved Source       2100       Image: Section 233, 2655         Image: Section from Contains and proper temperature       2100       Image: Section 233, 2655         Image: Section from Contains and proper temperature       2100       Image: Section 233, 2655         Image: Section from Contains and proper temperature       2100       Image: Section 233, 2655         Image: Section from Contains and proper temperature       2100       Image: Section 233, 2654         Image: Section from Contains and proper temperature       2100       Image: Section 233, 2654         Image: Section from Contains and temperature       2100       Image: Section 233, 2654         Image: Section from Contains and temperature       2100       Image: Section 133, 2654       Image: Section 133, 2654         Image: Section from Contains and temperature       2000       Image: Section 133, 2654       Image: Section 133, 2654         Image: Section from Contains and Section 1200       Image: Section 133, 2654       Image: Sec					33 🗆			X	Approved thawing methods used	1	0.5	0	
7       Note: approved attenate procedy informed:       Note: approved source       Note: approved so	6 🛛 🗆 Hands clean & properly washed	4 2	0 🗆		34 🛛				Thermometers provided & accurate	1	0.5	0	
8       Handwashing sinks supplied & accessible       1000000000000000000000000000000000000		3 1.5				1	ntific	atio					
Approved Source       2653, 2655         9 <ul> <li>Food obtained from approved source</li> <li>2100</li> <li>30</li> <li>Contamination preventied during food</li> <li>2000</li> <li>30</li> <li>Protection from Contamination preventied during food</li> <li>2000</li> <li>30</li> <li>Proper diposition of returned preventies and during food</li> <li>2000</li> <li>2000</li></ul>		21	0					<b>F</b> aa					
9       Prode obtained from approved source       2100       1						1	n or	FOC					
10       ○       ○       Food received at proper temperature       ○       ○       Perparation, storage & display       ○       ○       ○       ○       ○       ○       Perparation, storage & display       ○	9 🛛 🗆 Food obtained from approved source	21	0 🗆			-							
11       M       Food in good condition, safe & unadulterated       2       0	10  Food received at proper temperature	21				-			preparation, storage & display				
12       M       parasite destruction       210       M         Protection from Contamination       263, 264       1       0	11 🛛 🗌 Food in good condition, safe & unadulterated	21				-			Personal cleanliness		+	-	
Protection from Contamination       2653, 2654       Image: Contamination       Contamination       2653, 2654         13       Image: Contamination       2653, 2654       Image: Contamination       2653, 2654         14       Image: Contamination       2653, 2654       Image: Contamination       2653, 2654         15       Image: Contamination       2653, 2654       Image: Contamination       2653, 2654, 2663         16       Image: Contamination       2653, 2654, 2663       Image: Contamination       2653, 2654, 2663         17       Image: Contamination       2653, 2654, 2663       Image: Contamination       2653, 2654, 2663         18       Image: Contamination       Contamination       2653, 2654, 2663       Image: Contamination       2653, 2654, 2663         19       Image: Contamination       Contamination       Contamination       2653, 2654, 2663       Image: Contamination       2112       Image: Contamination       2653, 2654, 2663         10       Image: Contamination       Contamination       Contamination       Contamination       2112       Image: Contam	12 C Required records available: shellstock tags,	21				-			Wiping cloths: properly used & stored		+ +	_	
1       A       Coord separated a photected       Coord separated a photected       Coord separated a photected         14       A       Food-contact surfaces: cleaned & sanitized       Coord separated a photected       Coord separated a ph						_				1	0.5	0	
14       X       Food-contact surfaces: cleaned & sanitized       X III.0       X X       42       Utensils, equipment & linens: properly stored.       1 E Ø 0       1         15       X       Proper disposition of returned, previously served.       2 10       1       42       Utensils, equipment & linens: properly stored.       1 E Ø 0       1         16       X       Image: Single-use & single-service articles: properly       1 E Ø 0       1       1       1 E Ø 0       1 E Ø 0       1 E Ø 0	13 🛛 🗆 🗆 Food separated & protected	3 1.5	0			1	se of	Ute		-			
15       Proper disposition of returned, previously served, reconditioned, & usef food       1	14 🗆 🔀 Food-contact surfaces: cleaned & sanitized	<b>X</b> 1.5	0 🗙	$\mathbf{X}$		-						-	
Potentially Hazardous Food Time/Temperature 2653       43 ×       stord & used indices property 1 1030         16 ×        Proper cooking time & temperatures       3 5 0          17       ×       Proper reheating procedures for hot holding       3 5 0          18       ×       Proper reheating procedures for hot holding       3 5 0          18       ×       Proper reheating procedures for hot holding       3 5 0          19       ×       Proper cooling time & temperatures       3 5 0           20       ×       Proper hot holding temperatures       3 5 0		21	0			-			dried & handled				
17					{	-			stored & used	1	0.5		
Image: Installed in the provide of the tension of the tensin tension of the tensin tension of the tension of the tension of t	16   Image: Second state     10   Image: Second state     11   Image: Second state     12   Image: Second state     13   Image: Second state     14   Image: Second state     15   Image: Second state     16   Image: Second state     17   Image: Second state     18   Image: Second state     19   Image: Second state     10	3 1.5	0							1	0.5	0	
18       A       Proper cooling time & temperatures       3 13 0       A <td>17  Proper reheating procedures for hot holding</td> <td>3 1.5</td> <td>0</td> <td></td> <td>Utens</td> <td>sils a</td> <td>and</td> <td>Equi</td> <td></td> <td></td> <td>T T</td> <td>-</td> <td>T T</td>	17  Proper reheating procedures for hot holding	3 1.5	0		Utens	sils a	and	Equi			T T	-	T T
Image: Image: Image: Important Holding temperatures       Image: Im	18    Image: Imag	3 1.5	0		45 🗆				approved, cleanable, properly designed,	2		K	
20       X       Proper cold holding temperatures       3       1       0       Y       X       Non-food contact surfaces clean       X       1       X       X       X       X       X       X       X       X       X       X       X       X       X       X       X       X <t< td=""><td>19 🗆 🔀 🗀 Proper hot holding temperatures</td><td><b>X</b> 1.5</td><td>0 🗙</td><td><math>\mathbf{X}</math></td><td>46 🛛</td><td></td><td></td><td></td><td></td><td>· 1</td><td>0.5</td><td>0</td><td></td></t<>	19 🗆 🔀 🗀 Proper hot holding temperatures	<b>X</b> 1.5	0 🗙	$\mathbf{X}$	46 🛛					· 1	0.5	0	
21       A       Proper date marking & disposition       3 15 0       Physical Facilities       .2654, .2655, .2656         22       A       A       Proper date marking & disposition       3 15 0       A         22       A       A       Proper date marking & disposition       3 15 0       A         23       A       Consumer Advisory       .2653       A       Plumbing installed; proper backflow devices       2 1 0       A         23       A       Consumer advisory provided for raw or undercooked foods       1 05 0       A       Sewage & waste water properly disposed       2 1 0       A         24       A       Pasteurized foods used; prohibited foods not offered       3 13 0       A       Toilet facilities: properly constructed, supplied       1 03 0       A         25       A       Food additives: approved & properly used       1 05 0       A       Sewage & refuse properly disposed; facilities       1 03 0       C         26       A       Food additives: approved & properly used       1 05 0       A       Sewage & refuse properly disposed; facilities       1 03 0       C         26       A       Food additives: approved & properly used       1 05 0       C       Sewage & refuse properly disposed; facilities       1 03 0       C       Sewage & refuse properly dispos	20 🛛 🗆 🗆 Proper cold holding temperatures	3 1.5	0		47 🗆	X			· · · · ·	×	0.5	0	
22       23       263       24       263       24       263       263       263       263       263       263       2650       2650	21 🛛 🗆 🔲 Proper date marking & disposition	3 1.5	0		Phys	ical	Faci	lities	.2654, .2655, .2656				
Consumer Advisory       2653         23       Consumer advisory provided for raw or undercooked foods       1 05 0         Highly Susceptible Populations       2653         24       Pasteurized foods used; prohibited foods not offered       3 15 0         25       Food additives: approved & properly used       1 05 0         26       Toxic substances properly identified stored, & used       21 0         26       Toxic cubstances properly identified stored, & used       21 0         27       Compliance with Approved Procedures       2653, .2654, .2658         27       Compliance with Approved Procedures       .2653, .2654, .2658         27       So work       Compliance with August of the alth & Human Services       Division of Public Health       Environmental Health Section       • Food Protection Program DHHS is an equal opportunity employer.		21	0		48 🛛				Hot & cold water available; adequate pressure	2	1	0	
23       24       undercooked foods       24       Sewage & waste water property disposed       21       10       1         24       Pasteurized foods used; prohibited foods not offered       3       3       50       X       Toilet facilities: property constructed, supplied & clean       1       00 <td< td=""><td>Consumer Advisory .2653</td><td></td><td></td><td></td><td>49 🛛</td><td></td><td></td><td></td><td>Plumbing installed; proper backflow devices</td><td>2</td><td>11</td><td>0</td><td></td></td<>	Consumer Advisory .2653				49 🛛				Plumbing installed; proper backflow devices	2	11	0	
24       A       Pasteurized foods used; prohibited foods not offered       3 13 0       A </td <td>undercooked foods</td> <td>1 0.5</td> <td>0</td> <td></td> <td>50 🛛</td> <td></td> <td></td> <td></td> <td>Sewage &amp; waste water properly disposed</td> <td>2</td> <td>1</td> <td>0</td> <td></td>	undercooked foods	1 0.5	0		50 🛛				Sewage & waste water properly disposed	2	1	0	
24       image: state of the s					51 🛛					1	0.5	0	
Contentical       .2003, .2007       Intentical       Intentical       Intentical         25       A       Food additives: approved & properly used       100       Image: State of the stat		3 1.5			52 🕅				Garbage & refuse properly disposed; facilities	1	0.5	0	
26       Image: Conformance with Approved Procedures .2653, .2654, .2658         27       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan         Vorth Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.		1 0.5				-							
20 X       Image: State of the substance property identified screen, with Approved Procedures       2653, 2654, 2658         27       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance property identified screen, specialized process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance process, reduced oxygen packing criteria or HACCP plan       Image: State of the substance process, reduced oxygen packing criteria or HACCP plan         Image: State of the substance process is the substance process is the						+			Meets ventilation & lighting requirements;				
27       Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized proc		النالك							designated areas used				
DHHS is an equal opportunity employer.	27 Compliance with variance, specialized process,	21	0						Total Deductio	ns: 8	3		
	anns									CR		NC	H)

## **Comment Addendum to Food Establishment Inspection Report**

Establishment Name: BOJANGLES' WAL	KERTOWN	Establishment ID: 3034011868					
Location Address: 5195 WALKERTOWN		⊠Inspection □Re-Inspection	Date: 01/13/2017				
City: <u>WALKERTOWN</u> County: <u>34</u> Forsyth	State: <u>NC</u> Zip: <sup>27051</sup>	Comment Addendum Attached?	Status Code: <u>A</u> Category #: <u>III</u>				
Wastewater System: X Municipal/Community Water Supply: X Municipal/Community	On-Site System	Email 1:					
Permittee: BJ RESTAURANT DEVELOP	MENT, LLC	Email 2:					
Telephone: (336) 595-2767		Email 3:					
	Temperature O	bservations					
Itom Location To	mn Itom Location	Tomp Itom	Location				

ltem grits	Location front line	Temp 161	Item cheese	Location prep unit	Temp 40	Item hot water	Location 3 compartment sink	Temp 146
gravy	front line	150	chix	chicken cooler	37	air temp	icing cooler	37
fries	front line	159	country ham	cold drawer	38	servsafe	Bobby Montgomery	0
air temp	1 door cooler front	37	chix	cook temp	209			
eggs	back line	150	cheese	salad cooler	41			
sausage	back line	116	eggs	cook temp	204			
chix	back line	157	quat sanitizer	3 compartment sink	300			
tomato	prep unit	44	quat sanitizer	prep line bucket	200			

**Observations and Corrective Actions** 

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat violation. Greasy residue 14 observed on all pans stored on clean dish rack. Food contact surfaces shall be clean to sight and touch. CDI. Pans sent for rewash during inspection.

- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Repeat 19 violation. Sausages on back steam table 116 degrees. Potentially hazardous food shall be hot held at 135 degrees or higher. CDI. Sausages reheated on grill to 172 degrees before being returned to hot holding.
- 3-305.11 Food Storage-Preventing Contamination from the Premises C 0 points. Boxes of mashed potatoes stored on floor of 37 walk in freezer. Food shall be stored at least 6 inches off of the floor. CDI. Boxes moved to shelf in walk-in freezer.

Person in Charge (Print & Sign):	Bobby	First	Montgor	Last nery	9.17204	
Regulatory Authority (Print & Sign)	Amanda :	First	Taylor	Last	- CZS-	
REHS ID	: 2543	- Taylor, Amanda	а		_ Verification Required Date://	
REHS Contact Phone Number	: ( <u>33</u>	<u>6</u> ) <u>703</u> - <u>313</u>	6			
North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 2 of <u>3</u> Food Establishment Inspection Report, 3/2013						

**√** Spell

Vi

Establishment ID: <u>3034011868</u>

Observations and Corrective Actions	
plations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.	

- 41 3-304.12 In-Use Utensils, Between-Use Storage C 0 points. Tongs for lemons stored in pan with lemons. In use utensils shall be stored in a manner that prevents contamination. Store tongs so that the handle protrudes out of the lemons. CDI. Tongs removed from pan.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C 0 points. Work order in place for non-functioning prep unit along cook line. Equipment shall be in good repair. Ice pans being used to maintain cold holding of prep unit items, but this is only temporary. Monitor temperatures to be sure potentially hazardous food is cold holding at 45 degrees or less. Replace non working heat lamp bulb. Rewrap insulation in walk in freezer unit where it has torn.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C Repeat violation. Thorough cleaning of all equipment needed throughout facility. Includes, but not limited to insides and outsides of reach in and prep coolers, all shelving(including walk-in unit shelving), all surfaces and legs of stainless steel cook line equipment, undersides of heat lamp units, hoods and hood vents. Clean mold from guard in ice maker.
- 6-501.12 Cleaning, Frequency and Restrictions C Repeat violation. Extensive cleaning needed on floors, walls and ceilings throughout facility. Be sure to include ceiling tiles, light lenses, floors and corners throughout, underneath equipment, walls and bottom of can wash, vent above back door, ceiling vents in restrooms.
   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C Replace burnt out light under hood above fryers.



Soell

Establishment ID: 3034011868

Observations and Corrective Actions Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



Spell

Establishment ID: 3034011868

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



Establishment ID: <u>3034011868</u>

Observations and Corrective Actions Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

apples



Spell